

Appl. No. 10/630,383  
Amdt. dated July 15, 2007  
Reply to Office action of August 15, 2007

### **REMARKS/ARGUMENTS**

Claims 11 and 14-19 remain in this application. Claims 12 and 13 have been canceled. Claims 1-10 and 20 have been withdrawn.

Claims 1-10 and 20 have been withdrawn as the result of an earlier restriction requirement.

In view of the examiner's earlier restriction requirement, applicant retains the right to present claims 1-10 and 20 in a divisional application.

Claim 11, as amended, overcomes the 35 U.S.C. 103(a) rejection because it has been amended to include the invention having the step of rolling up the removed portion of the flattened pad by wrapping it round on itself by causing it to turn over and over a plurality of times. Support for the amendment to specify that the invention includes the step of rolling up the removed portion of the flattened pad by wrapping it round on itself by causing it to turn over and over a plurality of times is found in the Specification at p. 6, lines 29-30, and in Figs. 1-2. The definition of roll is: "To wrap round on itself; to form into a spherical or cylindrical body by causing to turn over and over; as, to roll a sheet of paper," (<http://www.brainydictionary.com/words/ro/roll213949.html>). The cited and relied upon Parker (D385,686) does not recite any ingredients of the dough and is not wrapped round on itself by causing it to turn over and over a plurality of times as is the current invention. As is noted in the cited and relied upon Kronenberger (6,235,326), the resulting folds are essential for creating a sufficiently rigid chip to allow scooping of dips without breakage while remaining thin and therefore crisp. Kronenberger merely teaches a cylinder that is not achieved by wrapping the chip round on itself (Fig. 15). Thus, Kronenberger's cylinder lacks the folds that are integral to the current invention. The cited and relied upon Chiang et al. (6,491,959) teaches a chip that is far too brittle to be rolled up. The combination of Chiang et al. with Parker or Kronenberger would prevent both from being cylindrical, thereby changing the principle of operation of both by

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preventing them from enclosing loose fillings. In contrast, the current invention embeds seasoning in the dough itself, thereby eliminating the need to secure fillings within the rolled up dough to impart additional flavor. Furthermore, the dough being rolled up is also integral to the invention. The dependent claims 14-19 add additional novel features to the independent claims recited above and thus are submitted to be a-fortiori, patentable.

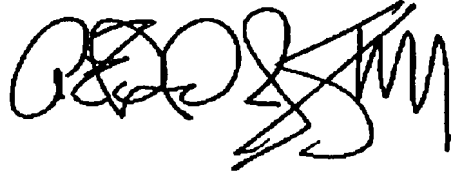
In view of the above, it is respectfully submitted that:

Claims 11 and 14-19, as amended, recite distinctions that are of patentable merit under 35 U.S.C. 103(a) for the independent claims and thus for each dependent claim as well. Specifically, rolling up the removed portion of the flattened pad by wrapping it round on itself by causing it to turn over and over a plurality of times was unsuggested among the prior art references.

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Applicant respectfully requests that a timely Notice of Allowance be issued in this case.

Respectfully submitted,



Anthony Edw. J Campbell  
Reg. No. 39,619  
Customer No. 30,245  
Phone 512/306-0321  
Attorney for Applicant

Date: July 15, 2007

**Certificate of Facsimile**

I hereby certify that this correspondence is being transmitted by fax to the United States Patent and Trademark Office, Fax No. 571-273-8300 on the date shown below.

Anthony Edw. J Campbell



*Sunday, July 15, 2007*